



Welcome to the neighborhood!

Mary Hill Subdivision would like to welcome the Stahl family to the neighborhood.



“ Welcome John and Josephine Stahl and their son Owen ”

Newcomer's Coffee

Come get out of the cold and catch up with all your neighborhood friends. The Social Committee is hosting a meet and greet to welcome our new neighbors to Mary Hill. Please join us for coffee and breakfast treats.

Where: Stacy Bader's House 1156 Mary Hill Circle

When: Friday October 23rd, 2009 at 9:00am.

Trick or Treat

Hartland Chamber of Commerce Business:
Thursday October 22nd, 2009 6-8 pm.

Town of Merton: Saturday October 31st, 2009 4-7 pm.

Village of Hartland: Saturday October 31st, 2009 6-8 pm.



News & Connection is a monthly publication brought to you by the Social Committee of Mary Hill & Mary Hill Park Subdivisions. This newsletter is designed to keep you informed of news, events, contacts, neighborhood accomplishments, and whatever fun things we want to add!

Contributors: Board of Directors, Social Committee, Landscape Committee, Architect Control Committee, Maintenance Committee

We welcome your ideas!
Robin Schosser at: schossr@wi.rr.com

Cookie Exchange-Save the Date

Mark your calendars for Wednesday December 9th, 2009 at 7:00pm for the Mary Hill Cookie Exchange. Neighbors provide fresh homemade baked goods along with the recipes for all to sample. Join us for some holiday cheer and take home dozens of cookies for your family this season. This year's event will be held at Lisa Brockley's house located at 1255 Mary Hill Circle. Evite with more details to follow.

Holiday Party



Save the date for the Mary Hill Holiday party! This year's party will be held after the New Year.



When: Saturday January 16th, 2010
Where: Mike and Kelli Dorau's House
1248 Mary Hill Circle
Time: 6:30 pm

Watch for more details in next month's newsletter.

Book Club

If you like to read and are looking to get out of the house and meet with neighbors consider joining the Mary Hill book club. Our next meeting is scheduled for Thursday October 29th, 2009 at Bin One Eleven, 7:00pm. Our current book is The Lost Symbol by Dan Brown.

Tortilla Soup with Chicken, Lime, and Smoked Chilies Recipe

Servings: 6

Ingredients:

- 1 Small dried chipotle pepper
- 1/2 tablespoons olive oil, plus extra for frying the tortilla strips
- 1 cup chopped onion
- 1 tablespoon minced garlic
- 2 teaspoons dried oregano
- One 28 oz. can diced tomatoes, drained well
- 6 cups chicken stock
- 1 pd. Boneless, skinless chicken breast, cut into 1 inch pieces
- 1 medium yellow bell pepper, stemmed seeded, and cut into julienned strips about 1 inch long by 1/4 inch wide
- 2 tablespoons fresh lime juice
- Kosher salt
- Six 6-7 inch corn tortillas
- 1/2 to 3/4 cup sour cream
- 6 thin lime wedges for garnish (optional)

1. Put the chipotle pepper in a small bowl and cover with 1 cup boiling water. Let it sit until softened, for about 20 minutes. Drain pepper, discarding water, and pat dry. Using a small, sharp knife, cut a lengthwise slit in pepper and scrape out and discard seeds. Coarsely chop pepper and set aside.
2. Heat 1 1/2 tablespoons olive oil in a large, heavy pot over medium heat. When hot, add onion and cook until softened, stirring often, for 4-5 minutes. Add garlic, and cook stirring, for 1 minute more. Add chopped chipotle, cumin, oregano, tomatoes, and stock. Bring mixture to a simmer and cook for 10 minutes. Puree the soup in a food processor, blender or food mill, and return soup to the pot.
3. Bring pureed soup to a simmer over medium heat and add the chicken and yellow peppers. Simmer until chicken is cooked through and peppers are tender, for about 5 minutes. Stir in the lime juice, then taste and season with salt, as needed.
4. To make the garnish, stack the tortillas, then cut them in half. Stack halves and cut crosswise into 1/4 inch wide strips. Set a medium skillet over medium high heat and coat the bottom generously with olive oil. When oil is hot, add 1/3 of the tortilla strips and sauté, turning often, until golden and crisp. Transfer strips to paper towels to drain. Repeat with remaining tortilla strips in 2 more batches.
5. To serve, ladle soup into 6 soup bowls. Garnish each serving with a generous handful of fried tortilla strips. Add a dollop of sour cream and a sprinkle of cilantro, and serve with lime wedge.